

Menu

Starters

Garlic bread

Half French bread 12.50 Garlic butter

Schiffplättli 🕲

Raw ham • smoked sausages Smoked bacon • cheese 21.00 for 1 Mixed pickles • bread 26.00 for 2 for 3 36.00

Mixed lettuce salads

Lettuce salads • croutons Dressing of your choice 11.50

007 - shaken, not stirred

Lettuce salads • sliced vegetables • croutons Cherry tomatoes • seeds Cheese • dressing of your choice 18.00

Homemade dressings

French • balsamic vinegar Raspberry vinaigrette V

Soups

large small

Soup of the day 14.00 10.00

Please, ask our staff!

Tomato soup **V**

Grilled strips of red peppers Garlic 14.00

Beef broth (18)

Sliced vegetables 12.50

🕲 lactose free 🏻 🕸 gluten free 🐧 vegan

Cold platters

Beef tatar

Toast • butter 27.00 70g 36.00 140g With French fries + 8.00

Tomato-Mozzarella salad®

Tomatoes • mozzarella cheese Basil pesto 26.50 With raw ham + 10.00

Vegetable tatar 🦭 🕲

Ratatouille vegetables • Guacamole Tortilla Chips 27.50

Sausage cheese salad 🎕

Cervelat sausage • Gruyère cheese

Gherkins • French dressing Cherry-Tomatoes 20.50 small

Lettuce salads 26.00 large

Poke-Bowl 🕲

Basmati rice • garden radish • cucumbers Vegetable spaghettis • cherry tomatoes coriander

with breaded chicken strips 32.00 35.00 With breaded prawns

Vegetarian and vegan

Macaroni alpine style

Macaroni • cream sauce • potatoes Cheese • fried onions • apple sauce 29.80

Pasta with lentils-bolognese 🕅

Penne • lentils • tomato sauce cherry tomatoes 28.00

Gnocchi ratatouille provençale 🕅

Potato gnocchi · ratatouille vegetables dried tomatoes 28.50

Cheese fondue Moitié-Moitié 220q

From the "Fromagerie de Marsens" (Freiburg) Gruyère • Vacherin Diced bread • potatoes

available from two persons or more / per person 33.00

Kitchen opening hours From 11:30 till 23:00



From the grill

Our grilled meats will be prepared on the Southbend broiler. This 800°C hot grill caramelizes the sugar of the meat. Producing a deliciously crispy crust while keeping the inside juicy.

Please note, that the preparation takes about 20 minutes

Côte de Bœuf

"Gentlemen's Cut" 400g

Aged on the bone for three weeks French fries and small vegetables Or lettuce salads

79.00

Rib Eye Steak 300g

French fries and small vegetables Or lettuce salads

67.00

Beef filet 200g

French fries and small vegetables

Or lettuce salads 69.00

%Lamb sirloin 180g

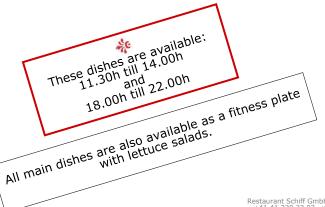
French fries and small vegetables

Or lettuce salads 62.00

With every grilled meat dish, we serve:

Herb butter • brown gravy Three special salts

Do you wish another side dish? Please, ask our staff!



Schiff hits

Homemade pork sausage 220g

Recipe of the Wiesner family

Onion sauce With bread 24.50 French fries or roesti 29.80 Lettuce salads 29.80

Handmade pork meatballs

Mashed potatoes • brown gravy

Vegetables 28.50 small large 33.00

Crispy pork belly

French fries • small vegetables 33.00

Veal, beef and chicken

Sliced veal liver

Fried onions • roesti 41.00

Ächti Lozärner Chögelipastete

Vol-au-vent Lucerne style • veal ragout Veal meatballs • mushrooms Raisins • garden peas 39.50

Braised beef cheek

Brown gravy • mashed potatoes vegetables 33.00

Breaded chicken thigh steaks

Sweet-chili sauce • mango cubes 34.00 Basmati rice • vegetable spaghettis

Fish

In beer battered pike perch

Tatar sauce 31.00 French fries or lettuce salads 36.00 large

Breaded prawns

Sweet-chili-sauce • basmati rice Vegetable spaghettis 39.50



Sweet desserts

Dessert of the day Please, ask our staff!		12.50
Tartelette with mango ♥ Tartelette • vanilla cream • mango cubes • coconut ice cream		15.50
Warm apple fritters Cinnamon sugar • vanilla ice cream		13.50
Ice coffee sundae "Schiff" style Velvet, but crispy With a shot of plum liquor		13.00 14.00
Coupe Wasserturm 3 scoops of vanilla ice cream • chocolate sauce Whipped cream • split almonds Mini coupe with 2 scoops of vanilla ice cream		13.00 11.00
Sorbet Colonel 2 scoops of lemon sorbet • vodka		13.00
Frappe 2 scoops of ice cream mixed with milk Vanilla • strawberry • chocolate • mocha • coconut		11.50
Ice cream per scoop Vanilla • strawberry • chocolate • mocha • coconut • lemon sorbet	per scoop	4.50
Portion of whipped cream		1.70

Declaration of meat:Beef, veal, pork, lamb, chicken • Switzerland

Declaration of fish:

Pike perch • Estonia Prawns • Vietnam

Eggs, dairy products • Switzerland, Lucerne Parmesan • Italy

French bread, house bread, toast, vol-au-vents \bullet Switzerland, Lucerne Gluten free bread \bullet Spain

If you have a food allergy, intolerance or sensitivity, please inform your waiter / waitress before ordering your meal.

All prices in Swiss Francs (CHF), including VAT.